



CLASSIC PORK SCHNITZEL & APPLE SALAD

with Smokey Aioli



Use apple to add sweetness to salad



Apple



Mint



Cucumber



Panko Breadcrumbs



Pork Schnitzel



Mixed Salad Leaves



Shaved Parmesan Cheese



Smokey Aioli



Hands-on: 30 mins
Ready in: 35 mins

All the classic flavours in this German-inspired dish play off against each other in the most delightful way. The sweetness of the honey and apple against sharp Parmesan and crunchy coated pork is just lovely!

Pantry Staples: Olive Oil, Plain Flour, Eggs, Honey, Vinegar (White Wine Or Red Wine)

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- large frying pan



1 GET PREPPED

Thinly slice the **apple**. Pick and thinly slice the **mint** leaves (if using). Slice the **cucumber** into half-moons.



2 PREPARE THE CRUMB

In a shallow bowl, combine the **plain flour**, **salt** and a **good pinch of pepper**. In a second shallow bowl, whisk the **eggs**. In a third shallow bowl, place the **panko breadcrumbs**.



3 CRUMB THE PORK

Separate the **pork schnitzels** (there should be about 8). Dip each pork schnitzel first into the plain flour, followed by the egg and finally into the panko breadcrumbs. Set aside on a plate.



4 COOK THE SCHNITZEL

Add enough **olive oil** to coat the base of a large frying pan and heat over a high heat. Once hot, add **1/2** the crumbed **pork** and cook until golden and cooked through, **1-2 minutes** each side. Transfer to a plate lined with paper towel. Repeat with the remaining schnitzels. **TIP:** Add extra oil between batches if necessary.



5 MAKE THE SALAD

TIP: Reserve some salad without mint for the kids if they are not fans! In a large bowl, combine the **honey**, **vinegar** and **2 tbs olive oil**. Season with a **pinch of salt and pepper**. Add the **mixed salad leaves**, **apple**, **cucumber**, **shaved Parmesan cheese** and **mint** (if using) to the dressing. Toss to coat. **TIP:** Toss the salad just before serving to keep the leaves crisp.



6 SERVE UP

Divide the classic pork schnitzels and the crunchy apple, mint and Parmesan salad between plates. Serve with the **smokey aioli**. **TIP:** For kids, follow our serving suggestion on the main photo.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
apple	2
mint	1 bunch
cucumber	2
plain flour*	1/2 cup
salt*	2 tsp
eggs*	2
panko breadcrumbs	2 packets
pork schnitzel	1 packet
honey*	2 tsp
vinegar* (white wine or red wine)	1 1/2 tbs
mixed salad leaves	1 bag (120 g)
shaved Parmesan cheese	2 packets (60 g)
smokey aioli	1 tub (100 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3090kJ (739Cal)	692kJ (165Cal)
Protein (g)	47.1g	10.5g
Fat, total (g)	41.6g	9.3g
- saturated (g)	8.4g	1.9g
Carbohydrate (g)	40.2g	9.0g
- sugars (g)	13.8g	3.1g
Sodium (g)	909mg	203mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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